

VALENTINE'S DAY 2023

– *three-course dinner menu* –

150 per guest

FIRST COURSE

choice of

OMAKASE PLATTER 4 pieces of assorted nigiri

ROCKETMAN ROLL peekytoe crab, seared salmon, truffle miso sauce

WHOLE FISH SASHIMI extra virgin olive oil, sea salt and lemon *(two person minimum)*

TORO TARTARE bluefin tuna belly, caviar, crème fraîche *\$25 supplement*

BEEF TATAKI seared beef sirloin, black garlic ponzu, ginger, masago, crispy garlic

UNION SQUARE FARMERS MARKET SALAD olive oil, barrel-aged sherry vinegar

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano

MARYLAND CRAB CAKE jumbo lump crab, old bay aioli

CAVIAR please inquire for our current selections *(mp supplement)*

SECOND COURSE

choice of

FAROE ISLAND SALMON cauliflower couscous, almonds, currants, crispy salsify

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake mushrooms, yuzu dashi

GRILLED WHOLE FISH selection from our fish market *(two person minimum)*

CAULIFLOWER STEAK israeli couscous, almonds, lemon caper vinaigrette

BRAISED SHORT RIB coffee ancho chile sauce, celery, baby carrots, horseradish gremolata

SURF & TURF 6oz filet mignon, alaskan king crab, truffle madeira jus *\$25 supplement*

DESSERT PLATTER

passion layer cake, citrus cheesecake, kirsch chocolate truffle torte, passion fruit pâté de fruits